



jonathans

Cold & Hot Hors D'œuvres-Groups

Cold

- *Vodka Smoked Salmon on Cucumber with Crème Fraîche
- *Poached Gulf Shrimp Cocktail with Citrus Harissa Sauce
- *Chick Pea 'Ceci' Medley on Crostini with Reggiano Cheese Curls
- *Jonathans Foie Gras Terrine in Filo Cup
- *Spicy Sesame Salmon Tartar on Cucumber
- *Whipped Snow Goat Cheese with Truffle & Chive
- *Steak Tar Tar on Toasted Crostini
- *Stilton Endive Boat
- *Chickpea Purée with Ricotta, Niçoise Olives in Phylo Cup
- *Oysters on the Half Shell with Shallot Mignonette

Hot

- *Jumbo Lump Crab Cakes with Creole Remoulade
- *Chicken Lollipops with Honey Ancho Glaze
- *Vegetarian Spring Rolls with Creamy Spicy Sauce
- *Triple Cream Brie Fritters with Sauce Cumberland
- *Shrimp Tempura with Korean Chili Sauce
- *Thin Crust "Margarita" Pizza
- *Mini Tacos with Pico de Gallo
- *Braised Beef Strudel with Goat Cheese and Wild Mushrooms
- *Smoked Bacon Beignets with Maple-Espresso Rouille
- *Spinach & Feta Spanakopita